

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	28	08 / 06 / 2018	FUJI ICHIBAN	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER
Complaint	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		1330		EX'A U.S. CORPORATION
Investigation				SANITARY PERMIT NO.		LOCATION (Address)
Other:			C	180001329	51 BLDG., SAN VITORES RD., TUMON	
ESTABLISHMENT TYPE				AREA	TELEPHONE	
RESTAURANT				6	647-4555	
				No. of Risk Factor/Intervention Violations	RISK CATEGORY	
				No. of Repeat Risk Factor/Intervention Violations	3	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
Employee Health					
2	IN	OUT			6
Management awareness; policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
Good Hygienic Practices					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT			6
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
Consumer Advisory					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
23	IN	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
Chemical					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box; if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30	X	Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35	X	Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	X	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

Compliance Status			COS	R	PTS
Proper Use of Utensils					
40	X	In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46	X	Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48	X	Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	X	Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) <u>Kristie San Jose</u>	Date: <u>8/06/18</u>	
DEH Inspector (Print and Sign) <u>E. W. W. P. I.</u>	Follow-up (Circle one): <u>YES</u> NO	Follow-up Date: <u>08/16/18</u>

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Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME <u>Fuji Ichiban</u>		LOCATION (Address) <u>see pg. 1</u>
INSPECTION DATE <u>8/16/2018</u>	SANITARY PERMIT NO. <u>18001329</u>	PERMIT HOLDER <u>see pg. 1</u>

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
PORK / NEAR WOK (COLD HOLD)	64.4		
CHICKEN / FRYER (WOK)	212.6		
PORK / WALK-IN (COLD HOLD)	66.0		
" " "	19.0		
PORK / REACH-IN (COLD HOLD)	65.5		
PORK / WALK-IN (COOLING)	113.5 → 87.6		
EGG / SERVICE COUNTER (HOT HOLD)	62.5		
PORK " "	61.7		
GROUND PORK " "	68.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED IN RESPONSE TO COMPLAINT #18-139B, REGARDING A "POSSIBLE FOODBORNE ILLNESS". PREVIOUS INSPECTION CONDUCTED 5/8/17 (Ø/A). THE FOLLOWING WAS OBSERVED:	
# 4	EMPLOYEES' UNCOVERED DRINK CONTAINERS IN FOOD PRODUCTION AREA.	COS
⑥	EMPLOYEE DRINKS SHOULD BE PROPERLY PROTECTED TO PREVENT CROSS-CONTAMINATION. (CONTAINERS REMOVED)	
# 6 ✓	MULTIPLE EMPLOYEES OBSERVED NOT WASHING HANDS AS REQUIRED	8/16/18
⑥	AND/OR IMPROPERLY WASHING HANDS. HANDS SHOULD BE PROPERLY WASHED TO PREVENT CONTAMINATION OF FOOD.	
# 10 ✓	NO RECEIVING TEMPERATURE OBTAINED FOR SHELLED EGGS. TEMPERATURE OF POTENTIALLY HAZARDOUS FOOD / TEMPERATURE CONTROLS FOR SAFE ^(PHF/PCS) SHOULD BE MONITORED WHEN RECEIVING TO ENSURE PROPER HOLDING TEMPERATURES DURING DELIVERY.	8/16/18
# 14 ✓	MEAT GRINDER (IN BACK ROOM) NOT SANITIZED AFTER USE. FOOD-CONTACT SURFACES SHOULD BE SANITIZED TO PREVENT THE PRESENCE OF PATHOGENS.	8/16/18
# 20	PHF / TCS HELD AT 64.4°F, 66.0°F AND 65.5°F (PORK) IN REACH-IN AND WALK-IN CHILLERS. PHF / TCS SHOULD BE COLD HELD AT OR ^{BELOW} 41°F, TO PREVENT PATHOGEN GROWTH. (FOOD DISCARDED)	COS

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <u>Kristle San Jose Jones</u>	Date: <u>8/16/18</u>
DEH Inspector (Print and Sign) <u>Evan Lum EPHOT</u>	Date: <u>8/16/18</u>

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Division of Environmental Health

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ESTABLISHMENT NAME FUSI ICHIBAN		LOCATION (Address) SEE PG. 1
INSPECTION DATE 08/06/2018	SANITARY PERMIT NO. 180001329	PERMIT HOLDER SEE PG. 1

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#19	PHF/TCS HELD AT 62.5°F (COOKED EGG) 61.7°F (COOKED PORK) 68.0°F (COOKED GROUND PORK) ON SERVICE COUNTER.	COS
①	PHF/TCS SHALL BE HOT HELD AT ABOVE 140°F, TO PREVENT PATHOGEN GROWTH. (FOOD DISCARDED)	
#30	COOKED PHF/TCS WRAPPED IN PLASTIC WRAP PLACED IN WALK-IN CHILLER. EFFECTIVE PROPER COOLING METHODS SHALL BE USED TO ENSURE PROPER COOLING AND PREVENT PATHOGEN GROWTH.	9/6/18
①		
#35	SEVERAL FLIES WERE FOUND THROUGHOUT THE FACILITY; OPENING FOUND ON WALL IN BACK ROOM STORAGE AREA; OPENING ON CEILING TILE ABOVE COUNTER WAS FOUND. ESTABLISHMENT SHALL BE FREE OF PEST TO PREVENT CONTAMINATION OF FOOD AND OPENINGS SHALL BE SEALED TO PREVENT HABITAGE OF PESTS.	9/6/18
①		
#38	WRING CLOTHES NOT PROPERLY STORED THROUGHOUT THE KITCHEN AREA. WRING CLOTHES SHALL BE STORED IN SANITIZING SOLUTION TO PREVENT CONTAMINATION OF FOOD.	9/6/18
①		
#40	IN-USE UTENSILS NOT PROPERLY STORED NEAR RICE COOKER.	9/6/18
①	IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT PATHOGEN GROWTH.	
#44	NON-FOOD CONTACT SURFACES (WALL NEAR WOK) IN DISREPAIR/NOT CLEANABLE. NON-FOOD CONTACT SURFACES SHALL BE IN GOOD REPAIR TO ALLOW PROPER CLEANING.	9/6/18
①		
#46	MULTIPLE NON FOOD CONTACT SURFACES THROUGHOUT KITCHEN AREA UNCLEAN WITH GREASE AND FOOD PARTICLES. SURFACES SHALL BE MAINTAINED CLEAN TO PREVENT CROSS-CONTAMINATION.	9/6/18
①		

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) Krylle San Jose	Date: 8/06/18
DEH Inspector (Print and Sign) E. WIM, EPHO II	Date: 08/06/2018

Food Establishment Inspection Report

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ESTABLISHMENT NAME Fuji Ichiban		LOCATION (Address) See pg. 1
INSPECTION DATE 8 / 6 / 2018	SANITARY PERMIT NO. 180001329	PERMIT HOLDER See pg. 1

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#48	FILTERS NEAR ICE MACHINE LEAKING; DRAIN FOR HANDWASH SINK IN BACK	9/6/18
②	ROOM LEAKING. PLUMBING SHALL BE MAINTAINED IN GOOD REPAIR TO PREVENT PEST HABORAGE	
#52	FLOOR TILES, WALL OUTLETS AND SPLASH GUARD NEAR WOK IN DIS REPAIR.	9/6/18
①	FACILITIES SHALL BE MAINTAINED CLEAN AND IN GOOD REPAIR TO PREVENT PEST HABORAGE.	
#18	PORK COOLED IN WALK-IN CHILLER (INITIAL TEMP. 113.5°F @ 1425 hrs)	CS
①	(SECOND TEMP. 87.6°F @ 1539) NOT MEETING COOLING REQUIREMENT. PAF / TCS SHALL BE COOLED FROM 140°F TO 70°F WITHIN 2 HOURS, AND 140°F TO 41°F WITHIN A TOTAL OF 6 HOURS, TO PREVENT PATHOGEN GROWTH. (FOOD REHEATED AND PLACED IN FREEZER).	
	"C" PLACARD # 000184 AND LETTER OF WARNING ISSUED.	
	PLACARD PLACED ON FRONT DOOR	
	BRIEFED PERSON IN CHARGE (PIC) KRISTAL SAN USE UNABOVE	
	ISSUED REINSPECTION REQUEST. PICTURES TAKEN.	

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

n) Krystle San Jose

Evan Lum EPHOTO

300 9581

V. RAYANUNDO PHOTO

Date: _____

8/6/18

Date:

8	6	18
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White: DPHSS/DEH

Yellow: Food Establishment



EDDIE BAZA CALVO
GOVERNOR

RAY TENORIO
LIEUTENANT GOVERNOR

GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



LEO G. CASIL
ACTING DIRECTOR

Date: 8/6/18

Fuji Ichiban
Name of Establishment

As a result of this inspection your establishment received a:

☒ **LETTER OF WARNING**

28/c
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☐ **NOTICE OF CLOSURE**

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

LEO G. CASIL
Acting Director

Issued By: E. Lujan
Name of EPHO

Received By: [Signature]
Establishment Representative

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